

TRANS FAT AD HOC COMMITTEE

11-8-07 8:30 – 10:30

QFC @ U Village training room

CONCLUSION: *ad hoc committee decided feedback complete for Phase I of the trans fat regulation. No further meetings will be held until it's time to focus on phase II, later in 2008.*

13 Industry representatives

Public Health Staff:

Dennis Worsham, Regional Health Officer & Project Manager

Mark Rowe, Food and Facilities Program Manager

Gary Kickbusch, Food Program Technical Assistance

Donna Oberg, Nutrition Consultant

Leonard Winchester, Food Inspector

Reema Rafii, Communications

Jennifer Johnson, Health Education Consultant, facilitator

Morgan and Dennis expressed Public Health's tremendous appreciation for the industry representatives' participation in this process, it is making a difference.

At the October 11 meeting, the ad hoc committee generated 4 questions that public health considered and wrote up for this meeting (those questions and answers follow these notes).

Most of the answers were clear, and understood. Remaining and new questions, comments and recommendations are:

- Public Health still has under consideration the suggestion that industry be allowed to maintain an electronic data base. Mark Rowe invited further discussion about this.
- Question: At what level of detail will inspectors be reviewing labels? Answer: They may ask what you use for frying and sautéing, and ask to see the label. It will not take a lot of time.
- Comments on the draft policy and procedures:
 - 5.1 "I would suggest strongly that the language be very clear and simple **Example; I'm not clear if the label states <.5 grams of trans fats per serving, yet the ingredients state partially hydrogenated oils, if it is or is not in compliance.**"
 - 5.2 the sentence, as written, sounds as if all trans fat is prohibited. PH will re-write to clear up confusion.
- Most of the ad hoc committee members are successfully using a non-trans fat product, but at least one member has not found a satisfactory product.
- A representative from Sysco Distribution company said that establishments frying fish are noticing the new oils flavor the fish
- Public Health will research and put on the web the web sites for the major oil manufacturers to assist industry with finding something that works.

- Trans fat products for frying vary in the way they respond to heat, usage time, and price. Distributor reps are a good resource for what's available.
- Using non-trans fat oil, margarine and shortening is a national movement, and most manufacturers have already begun research and development for new non trans fat products.

Trans Fat Ad Hoc Stakeholders Committee

Responses to Questions from Ad Hoc Meeting - October 11, 2007

| Questions: | Answers |
|--|---|
| <p>1. Could there be a 6-month implementation plan after May 1 or reasonable accommodation before getting a “blue” violation?</p> | <ul style="list-style-type: none"> • The King County Board of Health Artificial Trans Fat regulation requires using oils and shortenings that are less than 0.5 grams trans fat per serving for frying and spreads effective May 1, 2008. • PHS&KC is implementing a food industry educational campaign to assist permitted food establishments with information and resources in several languages to understand the regulation requirements. • Environmental Health Food Inspectors will provide educational visits to follow-up on the Trans Fat educational mailing. • New York City Dept. of Health and Mental Hygiene implemented a similar Trans Fat regulation July 1, 2007 and Health Inspectors have reported that compliance is very high. |
| <p>2. What does distribution mean?</p> | <ul style="list-style-type: none"> • For the purposes of implementing the Trans Fat regulation “distribution” is defined as: the process of moving a product from its manufacturing source to its customers. • The system of organizations, people, activities, information and resources involved in moving a product or service from supplier to customer. • Products prepared in King County that are permitted only by PHS&KC are required to adhere to the Trans Fat regulation. |
| <p>3. Define “original label”.</p> <ul style="list-style-type: none"> • Does this mean from each new package? • Can the label information be “kept” in an electronic database? | <ul style="list-style-type: none"> • For the purposes of implementing the Trans Fat regulation “original label” is defined as: the nutrition facts panel from the original oil, shortening or spread container for each product. When product changes or you change products, an original label from that product is required. • If the label is not available the nutrition facts panel must be obtained from the manufacturer on their letterhead and retained as the “original label”. • Further research is required for responding to the question regarding the question about using an electronic database for maintaining the “original label” files. |
| <p>4. Define “per serving”.</p> <p>5. Is it what is served on a plate?</p> <p>6. Is it a standard serving size?</p> | <p>7. According to FDA a serving size reflects the amount of food customarily consumed and is expressed in a common household measure. http://www.cfsan.fda.gov/~lrd/fr05404c.html</p> <ul style="list-style-type: none"> • FDA regulations require that the serving size is listed in a household measure on the nutrition facts panel. • For the purposes of implementing the Trans Fat regulation (products that contain less than 0.5 grams trans fat per serving) the total grams of trans fat listed on the nutrition facts panel is provided according to the serving size listed at the top of the nutrition facts panel. • “What is served on a plate?” is defined as a portion not necessarily a serving as defined by FDA. • “Is it a standard serving size?” Yes see above definition. |

